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## China, Peoples Republic of

### FAIRS Product Specific

### Cooked and Dried Meat: DRAFT FOR COMMENTS

### 2003

**Approved by:**

Larry M. Senger  
U.S. Embassy

**Prepared by:**

Adam Branson, Wu Bugang

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**Report Highlights:**

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Cooked and Dried Meat (GB2729) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

## Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute 2729-1994 Hygienic Standard on Dried Meat Floss and GB16327-1996 Hygienic Standard for Charqui and Jerky.

#### BEGIN TRANSLATION

Items noted in the translation of GB2729-2001 Hygienic Standard for Cooked and Dried Meat Products:

- The structure of the standard has been changed. Furthermore, the definitions, hygienic standards for raw materials, food additives, production and processing, packaging, transportation and storage, are added to this standard.
- The applied scope is modified to include cooked and dried meat products, which are made from fresh (or frozen) livestock and fowl meats and cooked, roasted or dried after a saucing process.
- Some technical requirements are added, including protein, fat, lead, cadmium, mercury, and nitrite

Drafting units of this Standard include: the Disease Protection and Control Center of Jiangsu Province, the Public Hygiene Inspection Institute of Shanghai City, the Public Hygiene Inspection Institute of Heilongjiang Province, the Public Hygiene Inspection Institute of Liaoning Province, the Public Hygiene Inspection Institute of Hangzhou City, the Disease Control Center of Shanghai City, the Institute of Food Hygiene Supervision & Inspection of the Public Health Ministry and the Disease Prevention and Control Center of Beijing City.

Individuals that drafted this Standard include: Yuan Baojun, Fan Baorong, Gu Zhenhua, Cai Yanping, Li Jiangping, Zheng Yunyan and Ding Xiuying.

The old standards replaced by this standard were issued respectively as follows:

GB2729-1981 was first issued in 1981 and revised in 1994. This is the second modification. GB16327-1996 was issued in 1996 and this is the first revision.

GB2729-2001 Hygienic Standard for Cooked & Dried Meat Products

### 1. Scope

This Standard defines technical requirements for cooked and dried meat products, including the hygienic standards for food additives, production and processing, packaging, labeling, transportation, storage and testing methods. This Standard applies to cooked, roasted, or dried meat products from fresh (or frozen) livestock and fowl meats as raw materials after a saucing progress.

### 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB 2760	Hygienic Standard for Food Additive Use
GB/T 4789.17	Microbial Testing of Food Hygiene for Meat and Meat Product
GB/T 5009.3	Determination of Moisture Content in Foods
GB/T 5009.5	Determination of Protein in Food
GB/T 5009.6	Determination of Fat in Food
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.15	Determination of Cadmium in food
GB 7718	National Standard for Food Labeling
GB 12694	Hygienic Standard of Meat Processing Plants

### 3. Definitions

The following definitions are used in this Standard:

#### 3.1. Dried meat floss:

Meat products with soft and flocculent meat fibers made from fresh livestock and fowl muscle meats processed by cooking, marinating, frying, rubbing, etc.

#### 3.2. Fibrous meat floss:

Meat products with the shape as grains or short fibers made from fresh livestock and fowl muscle meats processed by cooking, marinating, grinding, frying, rubbing, etc. with the addition of some edible fat and auxiliary materials.

#### 3.3. Grainy meat floss:

Grainy meat products made from fresh livestock and fowl muscle meats and processed by cooking, marinating, grinding, frying, rubbing, etc. with the addition of some edible fat and flour.

## 3.4. Charqui:

Meat products made from fresh livestock and fowl muscle meats processed by cutting, pre-cooking, marinating, re-cooking, drying, etc.

## 3.5. Jerky:

Flaky meat products made from fresh livestock and fowl muscle meats processed by cutting, marinating, salting, screening, drying, roasting, etc.

## 3.6. Meat mash:

Meat products made from fresh livestock and fowl muscle meats processed by grinding, marinating, screening, drying, roasting, etc.

## 3.7. Other types of cooked and dried meat products:

All other types of cooked and dried meat products excluding the above-mentioned items.

## 4. Requirements

## 4.1. Raw Material Requirements

Shall be in accordance with related rules and regulations.

## 4.2. Sensory Requirements

Shall be in accordance with Table 1.

Table 1. Sensory Requirements

Item	Requirements			
	Dried meat floss	Fibrous meat floss and Grainy meat floss	Charqui	Jerky and meat mash
Color	Light yellow or light yellowish brown or deep yellow	Yellow or reddish brown	Brownish red or dark red evenly colored	
Smell	Possess the intrinsic smell of the products			
Taste	With the intrinsic sweet and salty taste		With the intrinsic sweet and salty taste; no other bad smell	
Shape	Flossy shape without any impurities, carbonized or mold spots	Grainy or slightly flossy shape, without any impurities, carbonized or moldy spots	Pieces, strips or flakes of uniform thickness	Flakes of uniform thickness

## 4.3 Physical Requirements

Standards for physical and chemical requirements are shown in Table 2.

Table 2. Physical Requirements

Items	Requirements
Moisture, g/100 g	
Charqui, dried meat floss and other dried, cooked meat products	= 20.0
Jerky, meat mash	= 16.0
Fibrous meat floss, grainy meat floss	= 4.0
Protein, g/100 g	
Jerky	= 40
Charqui, dried meat floss	= 36
Meat mash	= 28
Fibrous meat floss	= 25
Grainy meat floss	= 14
Fat, g/100 g	
Dried meat floss	= 10
Charqui	= 12
Jerky	= 14
Meat mash	= 18
Grainy meat floss	= 30
Fibrous meat floss	= 35
Lead (Pb), mg/kg	= 0.5
Inorganic Arsenic, mg/kg	= 0.05
Cadmium (Cd), mg/kg	= 0.1
Mercury (in Hg), mg/kg	= 0.05
Nitrite residue level	Refer to GB 2760

#### 4.4 Microbiological Requirements

Standards shall be according to Table 3.

Table 3. Standards for Microbial Requirements

Items	Requirements
Colony, cfu/g Dried meat floss, fibrous meat floss, grainy meat floss Charqui, jerky, meat mash, other cooked and dried meat products	= 30,000 = 10,000
Coliform group, MPN/100 g Dried meat floss, fibrous meat floss, grainy meat floss Charqui, jerky, meat mash, other cooked and dried meat products	= 40 = 30
Pathogens (salmonella, staphylococcus aureus, etc.)	Must not be detected

## 5. Food Additives

5.1. Shall conform to the relevant standards and regulations.

5.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

## 6. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB12694.

## 7. Packaging

The container and materials used in packaging should conform to the corresponding hygienic standard and regulations.

## 8. Labeling

8.1. The identification requirements for casehardened packages shall meet the regulations in GB7718.

8.2. The name and descriptions of the products should be given clearly for the cooked and type dried meat products of a certain.

8.3. The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

## 9. Storage and Transportation

### 9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

### 9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

## 10. Testing Methods.

### 10.1. Sensory Testing

Meat should be examined under natural light for color, smell, and taste.

### 10.2 Physical Testing

10.2.1 Moisture: refer to GB5009.3.

10.2.2 Protein: refer to GB5009.5.

10.2.3 Fat: refer to GB5009.6.

10.2.4 Lead: refer to GB/T 5009.12.

10.2.5 Arsenic: refer to GB/T 5009.11.

10.2.6 Cadmium: refer to GB/T 5009.15.

10.2.7 Mercury: refer to GB/T 5009.17.

10.2.8 Nitrite: refer to GB/T 5009.33.

### 10.3 Microbiological standard

Refer to GB/T 4789.17.

END TRANSLATION